

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO TAMARIND (2012) (English): Tamarind Concentrate



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هيئة القياس لدول مجلس التعاون لدول خليج العربي

STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

Final Draft

GSO 05/FDS..../2012

Tamarind concentrate

Prepared by:

Gulf technical committee for sector standards of

Food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to alteration and modification, and may not be referred as a Gulf standard, until approved by the Board of Directors

ICS: 67:080.10

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards/ Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.(5) "Gulf technical committee for sector Standards of Foods and Agricultural products" has prepared the Gulf Standard for "Tamarind concentrate" . The draft Standard has been prepared by State of Qatar.

This Standard has been approved as a Gulf Technical Regulation without any technical modifications by GSO Board of Directors in its meeting No. (), held on / / H, / / G.

Tamarind concentrate

1-Scope:

This Gulf Standard is concerned with Tamarind concentrate intended for human consumption.

2-Complementary Standards:

- 2.1 GSO 9" Labeling of prepackaged food stuffs".
- 2.2 GSO 20" Methods for the determination of contaminating metallic elements in food stuffs".
- 2.3 GSO 21" Hygienic regulations for food plants and their personnel".
- 2.4 GSO 149" Unbottled drinking water".
- 2.5 GSO 150" Expiration periods of food products".
- 2.6 GSO 168" Conditions of storage facilities for dry and packed food stuffs".
- 2.7 GSO 242" Fruit and vegetable products- Determination of ethanol".
- 2.8 GSO 244" Methods of test for vegetables and fruits and their products- Part 1: Organoleptic examination, determination of net weight and drained weight, determination of apparent viscosity, determination of head space, determination of extraneous matter and defective fruits".
- 2.9 GSO 382,383" Maximum limits for pesticide residues in agricultural and food products- Parts 1, 2".
- 2.10 GSO 839" Food packages- Part 1: General requirements".
- 2.11 GSO 988" Limits of radioactivity levels permitted in food stuffs- Part 1".
- 2.12 GSO 1004" Fruit and vegetable products- Determination of soluble solids content: Rafractometric method".
- 2.13 GSO 1287" Methods of sampling of prepackaged fruit and vegetable products".
- 2.14 GSO 1290" Methods of test for fruit juices".
- 2.15 GSO/CAC 192" General Standard for food additives".
- 2.16 GSO/CAC 193: General Standard for contaminants and toxins in food and feed".
- 2.17 GSO/CAC/GL 2" Guidelines on nutrition labeling".

3-Definitions:

Tamarind concentrate: Product obtained by concentration of water extract pulp by evaporation of water) *Tamarindus indica linn.*(of tamarind fruit using heat under vacuum.

4-Requirements:

The following shall be met in the product:

- 4.1 All raw material used shall be comply with Gulf Standards specific to each.

- 4.2 Water used in the production shall be complying with Gulf Standard stated in Item (2.4).
- 4.3 Tamarind fruits used shall be fully ripened, sound and fresh.
- 4.4 The product shall be prepared according to hygienic regulations mentioned in Gulf Standard stated in Item (2.3).
- 4.5 The product shall be free from peels, foreign vegetable parts and pit fragments.
- 4.6 The product shall be free from pig products and its derivatives and all what contradicts Islamic law.
- 4.7 Product color shall be ranged from light brown to dark brown.
- 4.8 Product taste shall be characteristic with the properties of distinguishing fruit taste, and free from foreign flavors.
- 4.9 The product shall be free from fermentation signs.
- 4.10 Soluble solids content shall not be less than 65%.
- 4.11 Acidity content shall be in the range 9% (calculated as tartaric acid).
- 4.12 Water insoluble solids (raw fiber) shall be in the range 2%.
- 4.13 Permitted additives to the product shall be complying with Gulf Standard stated in Item (2.15).
- 4.14 Contaminants of the product shall not exceed the limits mentioned in Gulf Standard stated in Item (2.16).
- 4.15 Pesticide residues content shall not exceed what mentioned in Gulf Standards stated in Item (2.9).
- 4.16 Radioactivity limits shall not exceed what mentioned in Gulf Standard stated in Item (2.11).
- 4.17 Numbers of yeast and mold cells shall not exceed 10 cell/ g.
- 4.18 The product shall be free from pathogenic bacteria and its toxins.
- 4.19 The product shall be free from live and dead insects and their fragments.

5-Sampling:

Samples shall be taken according to Gulf Standard stated in Item (2.13).

6-Methods of examination and test:

Representative samples taken according to Item (5) shall be examined and test according to Gulf Standards stated in Items: (2.2, 2.7, 2.8, 2.12, 2.14), to determine it's compliance with the Items of this Standard.

7-Packaging, transportation and storage:**7.1 Packaging:**

7.1.1 Without prejudice to what mentioned in Gulf Standard stated in Item

(2.10), the product shall be packed in suitable containers for keeping and protecting the product from any contamination that lead to change in its properties or edibility for human consumption.

7.1.2 In the case of packaging the product in metallic cans, it shall be atmospheric pressure at 25 °C. resistance to acidity and pressure inside the cans shall be less than

7.2 Transportation:

The product shall be transported with clean and sound transport means, and not previously used in the transport of any toxic or harmful materials, and the transportation process shall not be carried out in such a way that lead to spoilage of the product.

7.3 Storage:

Without prejudice to what mentioned in Gulf Standard stated in Item (2.6), the stores shall be well ventilated and far from heat and contamination sources.

8-Labeling:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.1, 2.17), the following information shall be declared on the label of the product:

8.1 Product name (tamarind concentrate) and its trade mark.

8.2 Dilution rate.